

## How the Espresso Martini Took Over America

Cocktail trends come and go, but you'd be hard pressed to name one that has so quickly reached a level of ubiquity as the espresso martini.

Amir Babayoff, Bar Director at [Ophelia Lounge](#), experienced a similar peer pressure. While Ophelia has been making Espresso Martinis behind the bar since opening, they didn't officially add it to the menu until four months ago.

"They've become so popular, we've had to," says Babayoff. "The combination of alcohol and caffeine is somewhat an energy boost or a transitioning drink from what you've been doing before to what you're going to do next. Combined with the growth of social media, people are eager to post this simple and gorgeous drink, and the exposure grows together with the popularity and demand."

Babayoff believes the key to the perfect Espresso Martini is leaving out the extra sweeteners, and cautions against shaking your cocktail for too long for fear of dilution. Finally, Florez encourages home mixologists to use freshly pulled espresso for their martinis, which he says "is undoubtedly the best way to hit all your marks for a perfect and consistent Espresso Martini."